

Starters
Lemon and dill cured British sea-reared trout
Prawn cocktail rye bread sandwich
Herring caviar, chive soured cream and devilled quail eggs

Vegetarian option:
Lemon and dill marinated tofu and shaved vegetables
Hummus and tomato rye bread sandwich
Aubergine caviar, chive soured cream and devilled quail eggs

Main course
Chargrilled rump of lamb with redcurrant jelly and fresh mint
Leek, Manchego and sweet potato terrine
Garden pea puree and vegetable jardinière
Lamb and Rosemary jus

Vegetarian option:
Wild mushroom stroganoff in a puff pastry basket
Leek, Manchego and sweet potato terrine
Garden pea puree and vegetable jardinière
Tomato and basil sauce

Dessert
Lemon curd tart
Limoncello mascarpone, raspberry compote and poppy seed shortbread